



NEWS RELEASE

TWO MEN, TWO AWARD WINNING CELEBRITY CHEFS, TWO 5 STAR RESTAURANTS, TWO BROTHERS!

FOR IMMEDIATE RELEASE

**For more information contact:
Elizabeth Bashara (917) 447-6989
New York City**

“AWARD WINNING RATHBUN BROTHERS BEGIN THEIR FALL TOUR”

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Kent Rathbun, Executive Chef of 5 Star Abacus Restaurant in Dallas and his brother Kevin Rathbun, Executive Chef of Atlanta’s hot spots Nava and BluePointe are setting off on their fall schedule with some unique and inspired dishes and home entertaining ideas to tantalize and enhance anyone’s fall and holiday schedule.

“The talented brothers are serious, no nonsense perfectionists,” says *Southern Living Magazine* “But when together, they act like kids. They play with their food during constant good-natured teasing, spirited comparisons, and uncontrollable laughter.”

Combined they have appeared on such shows as CNN, The Rosie O’Donald Show, the Discovery Channel, Food Networks’ “Cooking Live” and “Chef de Jour”, CBS Morning Show and have been featured in Southern Living, USA Today, Food and Wine Magazine, Bon Appetite, Wine Spectator, Elle, Veranda Magazine, LA Times, Nation’s Best Restaurants and many more.

Highlighted Career Accomplishments & Awards

- George W. Bush’s Inaugural Ball Executive Chef
- James Beard – Best Chef in the Southwest
- Best New Dallas Restaurant – Opening year ‘99
- Best New Wine Lists in America ‘00
- Wine Spectator Award of Excellence for their extensive wine listing – ‘01
- One of Bon Appetite’s Touring Celebrity Chefs
- Best Restaurant, Best Chef and Best Restaurant Design– Culinary Community Chef’s Choice Awards ‘02
- SuperBowl Celebrity Chef for the past 10 years
- Frequent Guest Chef at The James Beard House in New York
- Both chefs have worked with Emeril Lagase at his restaurant in New Orleans
- Cooked for Julia Childs

(more)

SEGMENT IDEAS

THANKSGIVING

- **Southern Appeal-** We've all heard of "Southern Hospitality", "Southern Charm", "Southern Elegance" and "Southern Cooking", so let the Southern Gentleman Rathbun Brothers (who the James Beard Foundation voted Best Chef in the Southwest) demonstrate how to cook an impressive Southern Thanksgiving Feast or highlight some dishes that will impress and please any palate.
- **Turkeys with a Twist-** Allow the Rathbun Brothers to each demonstrate a different turkey recipe that can add some flair to your turkey this year. Such as an Asian twist or a Southwestern twist. Maybe even a "turduckin" (a Cajun recipe which is a chicken, stuffed inside a duck, which is stuffed inside a turkey) or a deep fried turkey.
- **Ideas with a Gimmick and/or Patriotic and Military Appreciation Theme-** Let the Brothers cook a Thanksgiving, Christmas or New Year's meal for a military base in appreciation for their service OR for a family whose father or even multiple members of the family will not be able to be there due to being stationed away from home. (We might even be able to arrange a "surprise" visit from one of their family members) Is this your first time hosting a Thanksgiving meal or a holiday party? Do the men in your family want to cook the meal this Thanksgiving and give the women a break? Then let the Rathbun Brothers show you how. We could shoot the segment from within the studio OR from a family's home or military base.
- **Light vs. Traditional Thanksgiving Taste Test-** Have one brother cook some Thanksgiving dishes that are low in fat and calories and the other cook some dishes in the traditional manner. Have a taste test to see if you can tell the difference.

HOLIDAY ENTERTAINING & NEW YEAR'S IDEAS

- **Holiday Entertaining "Tasting" Style-** Have each Brother demonstrate some recipes that not only taste out of this world but are impressive in their presentation too. Such as "lobster shooters" (a nationally known signature dish) which is lobster and scallion dressed in a red chili coconut sake served in Japanese sake sets. In 2002 Bon Appetite magazine ranked Rathbun on their "A List" for Chef's Tasting Menus from around the country. Bon Appetite is quoted as saying that multi course tasting menus are a growing trend.
- **Worried about your weight during the holiday months? "The Morning After"-** Let the Rathbun Brothers show you some tantalizing recipes that not only taste great but will help you count the calories and burn the fat from your family's holiday meal.
- **Award Winning Holiday Desserts-** Let the Rathbun Brothers show you the Secret to Success with a few of their award winning recipes for some Holiday Desserts to dazzle your holiday guests.
- **Serve the Masses on a Simple Budget-** In this season of holiday parties, let the Rathbun Brothers (who have each been the Celebrity Chefs for and served over 20,000 hungry attendees of the Inauguration and numerous SuperBowls) give your audience some simple yet creative and impressive dishes so that they can serve the masses on a simple budget for their holiday party.

GENERIC SEGMENT IDEAS

- **Fusion Cuisine Made Simple-** Let the Rathbun Brothers demonstrate how fusion cuisine can be achieved at home by simply combining international and local flavors.
- **Fireside Feasts-** In these fall and winter months where fireplaces and comfort food abound, let the Rathbun Brothers show your audience how to cook some simple but gourmet, full bodied fireside recipes.
- **Cooking with Wine and the Art of Wine Pairing-** Let the winners of numerous awards for their wine listings from such publications as Wine Spectator show your audience how to not only cook dishes with wine but also how to pair wine with various dishes.
- **5 Star Tailgating Cuisine-** Football Season is here. Let the Rathbun Brothers (one of which has been the SuperBowl Celebrity Chef for the past 10 years) show you how to cook a 5 star tailgating meal that will have everyone in the parking lot coming to join.
- **Family Recipe Cook Off-** Two brothers, both celebrity chefs, both own 5 star restaurants, both award winning and they come from parents that were both culinary giants in Kansas City. Have them share one of their favorite family recipes that started them on their way to being culinary giants in their own right.

